

ANUNCIO GANADOR 1er PREMIO IFT ACTA A LA INNOVACIÓN EN LA INDUSTRIA DE ALIMENTOS OTORGADO EN CONACTA2016 EN LA REVISTA FOOD TECHNOLOGY



IFT Board of Directors would be able to amend the bylaws; changes to the constitution currently require a member vote.

"Combining the organizing documents provides clarity and consistency to our governance," says Coupland. "The board remains the governing body, thus responsible to the membership for the success of the organization."

Voting for these measures, as well as the Leadership Election, opened Jan. 31 and closes March 2. Visit bit.ly/membership_model_FAQ for more information about the membership model and governance documents vote. Visit bit.ly/IFT_elections for more information on the Leadership Election.

ASAE awards IFTSA grant

The ASAE Foundation announced that it will grant \$10,000 to IFT's Student Assoc. to pilot a novel method of student engagement that will help IFT achieve its organizational goals and, more critically, offer a forum for global innovation and collaboration.

The project consists of a food innovation challenge in which global partner associations will be invited to select student delegates to attend IFT17. At the annual event, these students will be organized into teams, presented with a case study that is representative of a pressing global food issue, and challenged to develop solutions using the vast knowledge available through the more than 100 scientific educational sessions and 1,000 exhibitors at the food expo. The program will feature opportunities for students to interface

with professionals who will mentor them on how to best access resources during IFT17 to address the case study challenge. This intensive learning environment will give students a real-life laboratory to discover solutions, apply theory to practice, and ultimately understand how global collaboration will advance innovation in the science of food marketplace.

"I am so thrilled that we were chosen to receive this award!" says Matt Teegarden, IFTSA president. "IFTSA has always been a forward-thinking organization, and this grant will enable us to develop more exciting and innovative programming for students. We are so thankful for this opportunity and the unwavering support of the IFT Board of Directors and staff."

IFT, ACTA create Innovation Award

The Asociación Colombiana de Ciencia y Tecnología de Alimentos/Colombian Assoc. of Food Science and Technology (ACTA) and IFT recently partnered to create the IFT/ACTA Innovation Award, the first international innovation award partnership for IFT and the first innovation award for ACTA, with a focus on ingredients.

ACTA, which was founded in 1975, is an association of professionals, institutions, industries, and students in the agri-food sector. ACTA's flagship biennial event, CONACTA (Congreso Internacional de Ciencia y Tecnología de Alimentos/International Congress of Science and Food Technology), showcases prestigious national and

IFT World continued...

Section & Division meetings

British Columbia

Feb. 22: *Suppliers' night*. Burnaby, Canada. Visit bit.ly/1u2k6sR.

Central New Jersey

Feb. 9: *Student night*. New Brunswick, N.J. Visit bit.ly/2oxcpdK.

Central New Jersey/Philadelphia

Feb. 28: *Joint meeting*. Pennsauken Township, N.J. Visit bit.ly/2iVqW2c.

Chicago

Feb. 13: *Dinner meeting*. Des Plaines, Ill. Visit bit.ly/2fXsEyM.

Florida

Feb. 21: *Suppliers' night*. Orlando. Visit bit.ly/2dRHCQ.

Oregon

Feb. 23: *Food ingredient expo*. Portland, Ore. Visit bit.ly/1l80aVb.

Puget Sound

Feb. 21: *Suppliers' night*. Seattle. Visit bit.ly/2hXDCYF.

South Eastern

Feb. 7: *Food industry expo*. Atlanta. Visit bit.ly/1OG9byd.

international companies in the areas of the science and technology of food, food safety, and nutrition. During the 2016 event, ACTA and IFT presented the inaugural IFT/ACTA Innovation Award to Griffith Foods, a global manufacturer of food products including seasoning blends, dry mixes, coating systems, dough blends, crumbs, flavors, sauces, and food bases, for its *SaltSavo* technology, a homogeneous product that provides sodium reduction while retaining the characteristics of salt.

"We would like to thank ACTA and IFT for this wonderful award; Griffith has evolved on this theme of functional ingredients based on consumer care, clean labeling of foods, and to improve health issues due to increased salt in some foods," says Angela Ortega, principal food scientist, meat and functional, for Griffith Foods. "We are working on the future of the consumer with healthier foods." **FT**

Do you have some news to share about yourself or another IFT member? Please email mbartelme@ift.org.

In Memoriam

Yi-Cheng Su passed away Dec. 3, 2016. Su was a professor in the Oregon State University Seafood Lab, and he spent the past 16 years dedicated to improving the safety of seafood. His accomplishments include validation of a *Vibrio parahaemolyticus* reduction step in raw oysters using high pressure technology, and he wrote a book about oyster safety called *Pathogenic Vibrios and Food Safety*. He also authored 12 book chapters and more than 50 peer-reviewed publications and participated on the editorial boards of the *Journal of Aquatic*

Food Product Technology, the *Journal of Food Protection*, and the *Journal of Food Safety*. Su received his PhD in food science from the University of Wisconsin-Madison in 1994, and during his studies, he identified, purified, and characterized a new staphylococcal enterotoxin and developed an enzyme-linked immunosorbent assay for its detection.

IFT also notes the passing of the following members: Carl Herald, Dale T. Landis, and Erik Von Sydow